KEATING'S

STARTERS

FRIED CLAM STRIPS 18
crispy fried clam belly, chili malt vinegar, aioli

PAN-FRIED CALAMARI 19
hot cherry peppers, garlic butter

CRISPY BRUSSELS SPROUTS 16 V
chili oil, sriracha aioli, lemon

CRAB & HERB TOAST 22
lump crab, boursin, sourdough toast

LOBSTER MAC & CHEESE 24
cavatelli pasta, lobster cream, herb breadcrumbs

SOUPS & SALADS

CHICKEN NOODLE SOUP 15
carrot, celery, egg noodle

LOBSTER BISQUE 16
sherry, tarragon

MIXED BABY GREENS 14 V
toasted pecan, jersey tomato, aged goat cheese, radish, citrus vinaigrette

BUTTER LETTUCE WEDGE 16
bleu cheese vinaigrette, pickled onion, bacon

+ CHICKEN 6 | SHRIMP 9 | SALMON 12 | AHI 12 | SIRLOIN 12

RAW BAR

OYSTERS ON THE HALF SHELL 18
6 oysters, mignonette, cocktail sauce, Keating's own hot sauce

AHI TUNA CRUDO 18
yuzu dressing, sea salt

SNOW CRAB CLAW COCKTAIL 24
cocktail sauce

CITRUS SHRIMP 18
poached, cocktail sauce

SEAFOOD PLATTER MP
10 shrimp, 8 oysters, 8 mussels, 6 crab claws, mignonette, cocktail sauce, lemon

ENTREES

VERLASSO SALMON 38
tomato caper relish, charred broccolini

STEAK & FRIES 36
flat iron steak, house-made steak sauce, frites

SNAPPER SALTIMBOCCA 37
prosciutto, sage, asparagus, lemon white wine butter

SHRIMP & LOBSTER PASTA 37
pappardelle, confit tomato, spring peas, cream, shaved reggiano parmesan

ROASTED BRONZINO 36
charred citrus, capers, brown butter sauce, broccolini

CARAMELIZED BABY BEETS 24 V
whipped lemon ricotta, basil oil, sprouted grains

PENNSYLVANIA BRAISED SHORT RIB 42
potato puree, heirloom carrots

LOBSTER ROLL 39
poached lobster, langostino, tarragon caper aioli, buttered top roll

ROASTED AMISH HALF CHICKEN 32
cauliflower tabbouleh, confit tomato, lemon thyme jus

CIOPPINO 36
sautéed scallops, shrimp, cod, mussels, fennel tomato broth, grilled sourdough

KEATINGS CHEESEBURGER 19
chuck/sirloin/short rib blend, bibb lettuce, jersey tomato, cooper sharp american cheese, brioche

Locally Partnered

Nothing that we do is possible without the help of some of our beloved local partners. Dynamic alliances with our suppliers bring our menus to life, and the community that supports us is vital to our sustainability.

SIDES

CHARRED BROCCOLINI

OLD BAY FRIES

CAULIFLOWER TABBOULEH

MASHED POTATOES

ASPARAGUS

10 per side

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% service charge will be added to parties of 6 or more.

[V] - Vegetarian